

MOLÌ
2022



PET NAT

SPARKLING ROSÈ I.G.T
ZERO DOSAGE ORGANIC

*Amber-coloured. Fine and persistent perlage.
Delicately citrus bouquet with fine scents of flower and bread crust.
Fresh, dry and savoury flavour.*

Vineyards: San Pietro in Cariano. **Altitude:** 110m slm.

Grape Varieties: 100% Molinara.

Soil: dark, alluvial, relatively light, with a high content of gravel.

Training system: 'double pergola', with 2500 vines per hectare.

18 Buds per vine. Green cover between the rows.

Vine age: 30 years.

Yield: 70 hl/ha.

Harvest: manual harvesting towards mid September.

Vinification: crushing and pressing of de-stemmed grapes. Cold maceration of the must for 48 hours in contact with the skins.

Fermentation of the must for approximately 15 days at a controlled temperature of 14°C. Second fermentation in bottle.

Ageing: resting on the lees in the bottle for at least 18 months.

Pairings: burgers, baked goods such as pizza and focaccia, fish with a strong flavour. Try it with oysters.

Serving temperature: 4°C.

Analytical data:

| | |
|-----------------|----------|
| Alcohol content | 11,1 % |
| Residual sugars | 0,5 g/l |
| Total acidity | 4,7 g/l |
| pH | 3,4 |
| Net dry extract | 17,2 g/l |



750

BUGLIONI

San Pietro In Cariano - Verona - Italy | tel. +39 045 6760676 | info@buglioni.it | buglioni.it